

Amendments

In the Claims:

Claims 1-27 (Cancelled).

28. (Currently amended) A method of preparing a confectionery bar comprising a total protein content and a total carbohydrate content, the method comprising:
- (a) mixing a protein material having a water absorption property of less than 2.5 grams of water per gram of protein at pH 5.5 and a carbohydrate material in aqueous form to form a plastic mass;
 - (b) extruding said mass through a cold extrusion apparatus to form a ribbon or a slab; and
 - (c) cutting said ribbon or slab to form a bar;
- wherein said confectionery bar is homogenous, sufficiently soft to permit mastication and with a chewy texture and the ratio of total protein content to total carbohydrate content is greater than one.
29. (previously presented) The method of claim 28, wherein said protein material comprises at least one proteins-selected from the group consisting of soy protein, whole milk protein, casein, caseinate, whey protein, pea protein, wheat gluten, egg albumen and mixtures thereof.
30. (previously presented) The method of claim 28, wherein said carbohydrate does not include glycerol.
31. (previously presented) The method of claim 28, further comprising adding at least one nutritional or pharmaceutical ingredient in step (a).
32. (currently amended) A method of preparing a confectionery bar comprising a total protein content and a total carbohydrate content, the method comprising:
- (a) mixing a protein material having a water absorption property of less than 2.5 grams of water per gram of protein at pH 5.5 and a carbohydrate material in aqueous form to form a plastic mass;

- (b) extruding said mass through a cold extrusion apparatus to form a ribbon or a slab; and
- (c) cutting said ribbon or slab to form a bar;

wherein the confectionery bar is organoleptically acceptable and the ratio of total protein content to total carbohydrate content is greater than one.

33. (previously presented) The method of claim 28, wherein said protein material comprises at least one proteins-selected from the group consisting of soy protein, whole milk protein, casein, caseinate, whey protein, pea protein, wheat gluten,-egg albumen and mixtures thereof.

34. (previously presented) The method of claim 28, wherein said carbohydrate does not include glycerol.

35. (previously presented) The method of claim 28, further comprising adding at least one a nutritional or pharmaceutical ingredient in step (a).

36. (currently amended) A method of preparing a confectionery bar comprising a total protein content and a total carbohydrate content, the method comprising:

- (a) mixing a protein material having a water absorption property of less than 2.5 grams of water per gram of protein at pH 5.5 and a carbohydrate material in aqueous form to form a plastic mass;
- (b) extruding said mass through a cold extrusion apparatus to form a ribbon or a slab; and
- (c) cutting said ribbon or slab to form a bar;

wherein the protein material has dissociated functionality with regard to water absorption and emulsification properties, ~~and~~ wherein the confectionery bar is smooth and chewy and wherein the ratio of total protein content to total carbohydrate content is greater than one.